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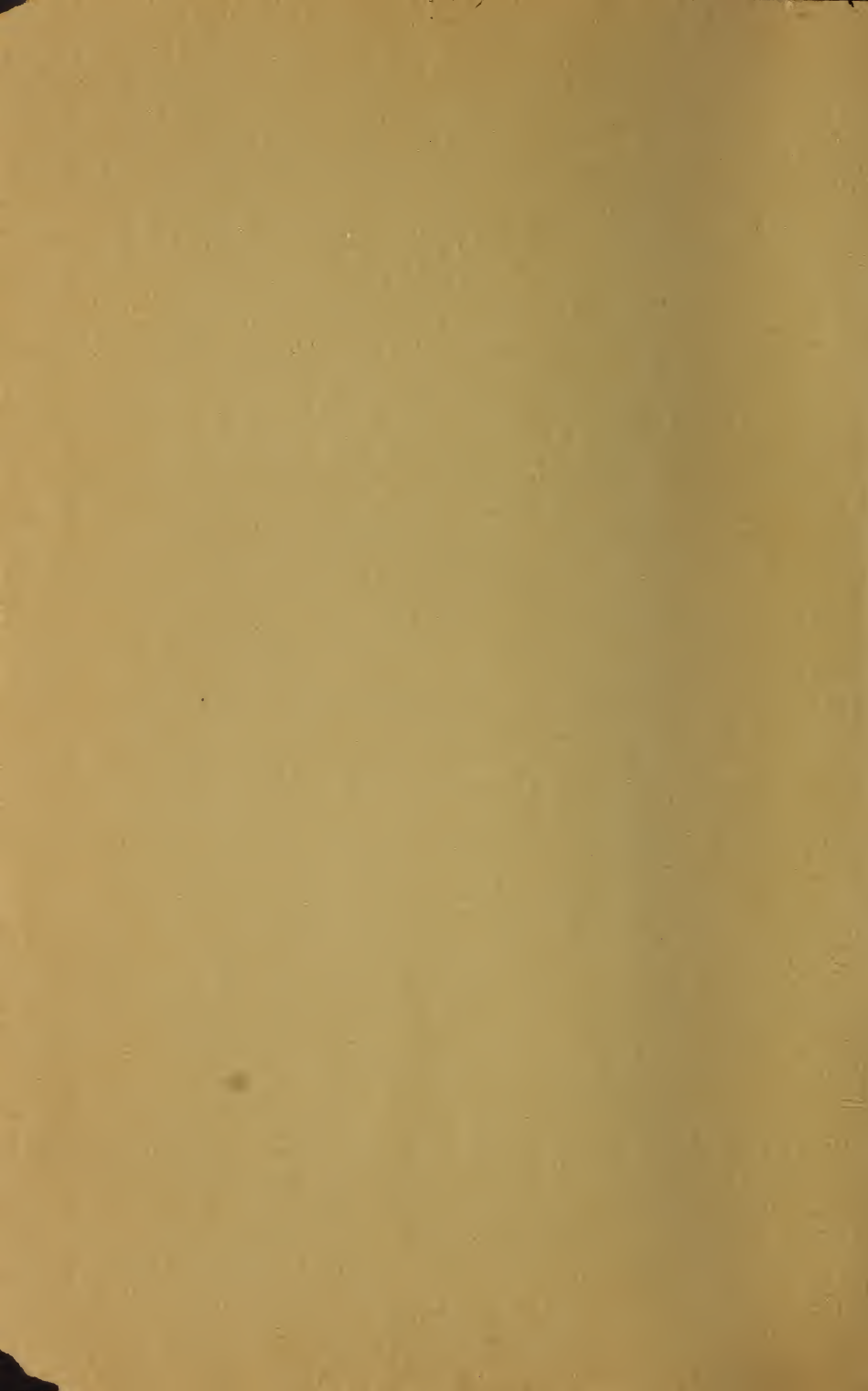
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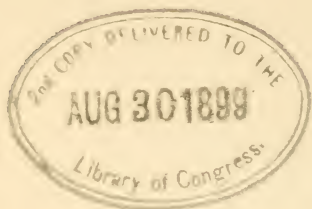
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RECIPES.

SOUPS AND CHOWDERS.

LAMB SOUP.—2 pounds lamb, 2 quarts water, 4 medium spoonfuls salt and pepper to taste. Cook one hour. Then add 3-4 cup rice, then add potatoes, turnip, and maccaroni if cared for.—[Mrs. B. F. Crosby.

FISH CHOWDER.—Fry out 2 slices salt pork. When well browned remove from kettle and add 2 onions sliced thin, brown well and add 8 potatoes sliced thin and about 4 pounds of fish; add salt, pepper, and a shake of flour. Cover with luke-warm water and cook slowly.—[Mrs. S. H. Childs.

TOMATO SOUP.—1 pint canned tomatoes, 1 onion, 1 large potato. Let all boil together till potato is soft enough to mash, strain through a colander, put back in kettle and add 1 teaspoonful flour rubbed smooth in a little water, 1 egg, 1-2 cup milk, pepper and salt to taste. Put large piece butter in tureen.—[Mrs. S. H. Childs.

BEEF SOUP.—4 pounds beef, little more than cover with cold water, 3 onions, 1 teacup rice, salt and pepper to taste.—[Mrs. S. C. Lapham.

CLAM BROTH.—Cook 1 quart clams (with a little onion to flavor) in a double boiler for about an hour. Heat a pint and a half of milk, thicken with a teaspoonful of butter and teaspoonful flour

cooked together ; when ready to serve, strain clams into the thickened milk, season with pepper and salt.—[Mrs. J. J. Putnam.

ONION SOUP.—1 dozen small onions sliced and fried in a tablespoon of butter, add 1 quart boiling water, 1 pint milk, salt and pepper, 1-2 teaspoonful sugar. Boil one hour. Strain through a sieve, add 3 well beaten eggs, 1 cup cream ; serve immediately.

—[Mrs. Horace Fish.

CLAM CHOWDER.—Fry 2 slices of pork, peel 2 onions and slice in, then peel a dozen medium sized potatoes and slice in, then fix 1 quart clams and put in when the potatoes are done and let them boil five minutes ; add 1 quart milk and a piece of butter, pepper and salt. Let them scald up together.—[Mrs. Wallace Ryder.

MOCK BISQUE SOUP.—With 1 quart tomatoes boil some celery stalks and 1 onion. Strain and add dash of red pepper. Thicken 1 quart of milk in a double boiler with 2 tablespoonfuls of butter and 2 of flour rubbed together. When ready to serve pour the tomatoes into the tureen, add a good pinch of saleratus and pour in the thickened milk, while foaming, stir and serve.—[Elsie E. Rennie.

FISH.

CREAMED OYSTERS.—To 1 heaping tablespoonful of butter, melted in a sauce pan, add 2 heaping tablespoonfuls of flour. Cook a few minutes and add 1 pint of hot cream or milk, season with salt or pepper. Wash and pick over 1 pint of oysters and parboil until plump. Skim carefully, drain and add them to the sauce. Serve on toast.—[Miss Flora M. Jones.

CLAM FRITTERS.—1 pint clams, 1 heaping cup mashed potato, 1-2 cup flour mashed with potato, 2 eggs stirred in and add sweet milk enough to make a moderately stiff batter. When all ready to fry mix 3 teaspoons baking powder with 1 tablespoon flour and stir into it. Chop clams very fine, pepper and salt to taste, fry in pork fat.—[Mrs. C. Burlingame.

SCALLOPED CLAMS.—Take 1 pint clams, 1-2 pint cracker crumbs, 1-2 cup warm milk, 1-2 cup of clam liquor, two beaten eggs, 1 heaping tablespoonful of melted butter, add salt and pepper. Moisten the crackers first with the milk, then the clam liquor, add eggs and melted butter and the clams chopped. Fill a buttered baking dish, sprinkle the top with crumbs, put in the oven, cook until brown.—[Miss Flora M. Jones.

BROILED OYSTERS.—Butter an oyster broiler, place the oysters on the broiler one by one. Put the broiler over the coals and turn it when the sides of the oysters nearest the coals have become brown. Put slices of buttered toast into the dish upon which the oysters are to be served. Sift over the oysters before putting them on to the toast two or three shakes of pepper and salt.—[Mrs. Algernon Coolidge.

FISH CROQUETTES.—Take any fresh fish and boil it; when cold, pick all the bones out, mince it as fine as possible, then make a rich, thick sauce of flour, milk and butter, and mix it with the fish, season it with pepper, salt, and onion. When cold make it into croquettes. Roll them in crumbs and egg, fry them in hot lard. Mix the croquettes as soft as possible; after mixing them put them away on the ice. After making them up put away also before frying.—[Mrs. John T. Coolidge.

SALMON IN MOLD.—1 can salmon, 4 eggs, (beaten) 4 tablespoonfuls melted butter, 1-2 cup bread crumbs, pepper and salt to taste. Rub butter in salmon, put crumbs in egg. Mix all togeth-

er and season, then put in buttered mold and steam one hour. Sauce for same: 1 cup hot milk thickened with 1 tablespoonful cornstarch, add 1 tablespoonful butter and 1 egg. Put egg in last and carefully.—[Mrs. G. L. Coleman.

LOBSTER A LA NEWBURG.—Cut meat from lobster into dice, put 1 tablespoon of butter in sauce pan, add lobster when melted, 1-4 teaspoon salt, pinch cayenne; cover, let simmer five or six minutes. Have 1 cup cream, yolks of 2 eggs, add lobster, shake in pan until mixture thickens and serve at once. 2 tablespoonfuls of wine will be great improvement.—[Lucy Lapham.

OYSTER STEW.—1 quart milk to 1 quart oysters, 1-2 cup butter, a very little salt and pepper. Cook the oysters in sauce pan until edges curl up, put milk and butter together, heat the milk until the butter is melted, do not let boil, add salt and pepper; remove milk from the fire, mix the oysters into it and serve at once.—[Mrs. H. J. Gifford.

FRIED OYSTERS BALTIMORE.—Take large oysters, six for each person, lay them in a colander for half an hour, take out with the fingers and put them in a delft dish, each one separately, for ten minutes. Have frying pan hot with butter in it, when it turns a golden brown, with the fingers fill the bottom of the pan with oysters and when they begin to brown turn them over with a knife. They must be quite brown and crisp, the juice in the pan will also be crisp; pour that over the oysters, sprinkle a little pepper (no salt). Fire must be quick to have oysters good.—[Miss E. G. Perkins.

OYSTER PIE.—Crust: 1 pint flour, 1 cup lard, little salt, 1 teaspoon baking powder; make a dough, roll out and fit in deep dish, then put in 1 pint oysters, 1-2 cup butter, spread over the oysters little pepper and salt, little oyster water, roll out crust, cover, bake in quick oven.—[Mrs. S. B. Butler.

RECHAUFFE OF FISH.—Cut fine any cold boiled fish; put into a sauce pan with 2 tablespoonfuls of butter, when melted add 1 cup of bread crumbs, 2 eggs beaten slightly, 2 tablespoonfuls of cream or milk and a little pepper and cayenne. Mix all well together, let it simmer about five minutes, stirring constantly, and serve.

—[Mrs. Edward J. Lowell.

OYSTERS ON TOAST.—A layer of toast bread, pour over that milk or water warm, a layer of oysters after they have been cooked in butter and water, then another layer of toast and so on, after all made pour over the liquor that the oysters were cooked in and serve.—[Mrs. C. B. Nickerson.

OYSTER MACCARONI.—Boil macaroni in a cloth to keep it straight. Put a layer in a dish seasoned with pepper, salt, and butter, then a layer of oysters until the dish is full, mix some grated bread with a beaten egg, spread over the top and bake about twenty minutes.—[Mrs. L. G. Baker.

FANCY QUahaug Dish.—1-2 peck boiled quahaugs, pick them out the shell and chop, put 1 quart milk on the stove with butter size of an egg, little salt and pepper, let boil, add the quahaugs, boil up two or three times. Toast six slices of bread or as many crackers, put in a dish, pour the soup over the toast, cover; ready to serve in five minutes.—[Mrs. U. A. Hull.

BAKED FISH.—Clean and wipe a 4 pound fish, rub with salt, stuff and sew, cut gashes on each side of the fish and put in narrow strips of salt pork. Rub over with soft butter, dredge with flour, skewer into shape and bake about an hour in a hot oven. Stuffing: 1 cup cracker crumbs, 1-4 cup melted butter, 1 salt spoon each of salt, pepper, 1 tablespoonful each of chopped onion, parsley, pickles and capers.—[Mrs. H. L. Sturges.

M E A T S .

TIME TO ROAST.—Turkey, 10 pounds, 3 1-2 hours; Chicken, (large) 2 hours; Chicken, (small) 1 1-2 hours; Beef, 8 minutes per pound and ten minutes every extra pound; Veal, 6 pounds, 3 hours; Lamb, 6 pounds, 2 hours; Pork, 6 pounds, 3 hours.

COTTAGE CHEESE.—Boil chicken until tender, take out all bones, and chop chicken fine. Season to taste with salt, pepper, and butter, put in enough liquor it was boiled in to make it moist, put into a mould and press. When cold cut in slices.—[Mrs. W. H. Irwin.

IMITATION ROAST DUCK.—Take a slice of beefsteak free from fat, make a dressing of bread-crumbs, moistened with 1 egg well beaten, tablespoonful butter, level teaspoonful salt and pepper and poultry seasoning, sufficiently moist to spread on beef, roll up and tie. Bake in oven (basting often) about 3 hours.—[Mrs. G. L. Coleman.

MINCED CHICKEN.—Boil a chicken. When cold cut the meat from the bones and chop fine. Season with pepper, salt, and nutmeg. Into 1-2 pint of boiling water put 1 large tablespoonful of rice and a thin slice of onion cut into small pieces. Boil the rice until quite tender, stirring it constantly. This will be in about 25 minutes, during which time you will have to put in from time to time a little more boiling water. When the rice is very tender put into it the chopped meat and a piece of butter size of a walnut. Mix well together and cook slowly for ten minutes. Put the yolks of 2 eggs into a bowl and beat them, add 3 spoonfuls of cream, and mix well together. When you take the chicken and rice from the range, pour onto them the mixed cream and eggs, and stir well together. Slices of buttered toast must carpet the dish upon which the minced chicken is to be served.—[Mrs. A. Coolidge.

NICE DISH FOR TEA.—Take any pieces of cold meat, put in the spider with a little onion and a little water; salt and pepper; cover tightly and cook for half an hour. Eat with a salad dressing.—[Mrs. Owen Jones.

CHICKEN CROQUETTES.—1-2 pound chicken chopped fine, seasoned with 1-2 teaspoonful salt, 1-2 teaspoonful celery salt, 1-4 saltspoonful cayenne pepper, 1 saltspoonful white pepper, a few drops of onion juice. Make 1 pint of cream sauce by melting 2 heaping tablespoonfuls butter in a saucepan; stir 4 tablespoonfuls flour; as it thickens add 1 pint of hot cream or milk, a little salt, white pepper, and celery salt. The sauce should be very thick. Mix it while hot with the chicken, adding 1 well-beaten egg; shape into rolls, roll in fine bread crumbs, then dip in beaten egg, then in crumbs again, and fry one minute in hot fat. Drain and serve with a thin cream sauce.—[Flora M. Jones.

STUFFING FOR TURKEY.—1 dozen crackers and 1-2 loaf bread to stuff a turkey which weighs 7 pounds; 1 pound pork chopped fine, 1-2 pound butter, 3 eggs well beaten, 2 great spoonfuls of poultry seasoning, 1 scant tablespoonful saleratus, 1 teaspoonful salt in the whole dressing. Take bread and crackers, break up fine, and pour 1 pint boiling water over, and mix the rest with milk. A turkey weighing 7 pounds will take 2 1-2 hours of steady baking, well basted.—[Mrs. Angelia F. Lewis.

ESCALLOPED HAM.—Boil 4 eggs 20 minutes; make 1 pint white sauce with stock and milk and season to taste; moisten 1 cup cracker crumbs in 1-4 cup melted butter; chop fine 1 cup boiled ham; mash the yolks of the eggs and chop the whites. Put a layer of buttered crumbs in a buttered dish, then a layer of chopped whites, white sauce, minced meat, then yolks, and so on, 'til material is all used, having buttered crumbs on top. Bake until crumbs are brown. Make white sauce as follows: 1 pint milk, 2 tablespoonfuls butter, same of flour, 1-2 teaspoonful salt and pepper.—[Mrs. G. L. Coleman.

ENGLISH YORKSHIRE PUDDING. (Eat with roast beef.)—1 pint milk, 1-2 pint water, 1 quart flour, 2 eggs, little salt, 2 teaspoonfuls cream, 1 teaspoonful soda.—[Mrs. E. L. Hoxie.

FRIED TRIPE IN BATTER.—Cut the tripe into nice square pieces, drain until dry, dip in a batter made of 1 cup flour, 1 cup milk, 1 egg, beaten together until smooth, then in rolled cracker crumbs; fry in hot butter a nice brown.—[Mrs. H. J. Gifford.

CHICKEN PIE.—Cut in pieces 1 chicken, enough water to cover, 1 tablespoonful salt; cook until tender; take out chicken and keep warm; thicken liquid with 1 tablespoonful each of flour and butter rubbed together; add pepper and salt. Crust: 1 quart flour, little salt, 2 teaspoonfuls baking powder, 1 small cup butter. Mix as biscuit and line a deep dish with the crust, leaving an inch over edge to turn up over top crust, put in the chicken, pour over the gravy, and put on top crust; leave large hole in the centre, spread butter over the top, and bake.—[Mrs. Henry Sturges.

VEAL CUTLETS FOR FOUR.—Take 2 pounds of veal cutlets, beat them with a cutlet bat or with the pestle of a mortar, taking off the gristle and fat from them. Cut the meat into squares. Put 2 raw eggs into a bowl, pound about a dozen crackers into fine crumbs and sift them, then add to the crumbs two or three shakes of pepper, 1 1-2 teaspoonfuls salt, and a little grated nutmeg. Dip each cutlet first into the egg, then into the cracker crumbs. Put some slices of salt pork into a spider on the stove, frying them until the fat has gone out of them, then placing the cutlets into it, turning them; when they have become a nice brown they must be taken out and put into a pot setting on the back of stove. Gravy for veal cutlets: Place in the spider a piece of butter as large as a walnut, 1 1-2 teaspoonfuls salt, and a little flour sifted into the spider, as much boiling water as is necessary to thin the gravy, 1 teaspoonful Indian soy, 1-4 teaspoonful of walnut catsup, two or three shakes of pepper. Pour the gravy through a fine colander

into the pot with the chops, putting also into the pot a teaspoonful of horseradish; let stand for 3-4 of an hour upon the little stand on the range. The cutlets when they are served should be dressed with lemon and parsley and pieces of the fried pork.—[Mrs. A. Coolidge.

VEAL LOAF.—Take a piece of butter the size of an egg, 3 pounds raw veal, 1 heaping teaspoonful salt, 1 of pepper, 2 raw eggs; chop the veal fine and mix all together, put in about 2 tablespoonfuls water, mould this into a loaf, then roll it in 8 tablespoonfuls rolled crackers, and then pour over it 3 tablespoonfuls melted butter, place in a pan and bake 2 hours. To be sliced off when cold.—[Mrs. L. G. Baker.

PRESSED MEAT.—Cook a huck until meat is tender, then chop fine; add some of the gravy, a little salt, pepper, summer savory and sage. Press until hard. Slice cold.—[Mrs. Henry Bent.

MEAT BALLS.—1 bowl full of fine chopped cold meat, add 1 cup bread or cracker crumbs, a little gravy to moisten them, a little chopped onion; season with pepper, salt, and a very little savory. Fry in balls.—[Mrs. Henry Bent.

SALADS.

BANANA SALAD.—Take 4 bananas sliced through the centre, and take juice of large lemon, squeeze on banana with little sugar, and serve.—[Alice Bearse.

EGG SALAD.—After boiling 1-2 dozen eggs 10 minutes, plunge into cold water two or three minutes, then remove shells and cut eggs in halves, remove yolks and mash them until light and fine,

then add 2 tablespoonfuls butter, 1 tablespoonful vinegar, 1-2 teaspoonful salt, 1-4 teaspoonful pepper, and heap the mixture in the halved whites. Serve in a flat dish, garnished with lettuce and parsley.—[P. M. Club.

GERMAN MUSTARD.—1 even tablespoonful sugar, 1 even tablespoonful mustard, 5 tablespoonfuls vinegar, 1 egg. Mix thoroughly and cook.—[P. M. Club.

POTATO SALAD.—1 dozen cold boiled potatoes cut into dice-shaped pieces, 4 hard boiled eggs, remove the yolks, cut whites, and put with the potatoes. Beat the yolks of eggs with butter, salt, mustard, and a little cream, and mix, and over all pour vinegar.—[P. M. Club.

BOILED SALAD DRESSING.—Yolks of 3 eggs, 1 teaspoonful mustard, pinch of salt, 1-4 saltspoonful cayenne, 2 tablespoonfuls sugar, 2 tablespoonfuls melted butter, 1 cup cream or milk, 1-2 cup hot vinegar, whites of 3 eggs beaten stiff.—[Mrs. L. L. Childs.

SALAD DRESSING.—3 eggs beaten light, 1 tablespoonful mixed mustard, 1-2 teaspoonful salt, 5 tablespoonfuls vinegar, little cayenne mixed thoroughly; let stand in dish of boiling water and when warm add 1 tablespoonful butter and cook until a little thicker than custard.—[Mrs. E. L. Hoxie.

CHICKEN SALAD.—1 pint of cold roasted chicken and not quite so much celery as chicken. Cut chicken and celery into small pieces and pour over good kind of mayonnaise dressing.—[P. M. Club.

LOBSTER SALAD.—Cut 1 pint of lobster meat into small pieces, mix with a little chopped lettuce. Make nests or cups of the crisp lettuce leaves; put lobster in lettuce and cover with a good French dressing.—[P. M. Club.

SAUCES.

CREAM SAUCE.—1 cup sugar, 1 egg well beaten, 1-2 cup scalded milk, beat and flavor.—[Mrs. L. R. Burlingame.

ENGLISH PUDDING SAUCE.—1 cup sugar, 1 egg well beaten, 2 tablespoonfuls flour mixed with cold water just as you would make thick starch ; after cooking pour over the egg and sugar, stir together, then slice a lemon, lay a slice on each slice of pudding, pour over sauce and serve.—[Mrs. C. H. Fuller.

PUDDING SAUCE.—Cut the rind of 1-2 a lemon very thin taking off none of the white ; boil for 3 minutes in 1-2 teacup of water. Strain into this the juice of a lemon, add 2 lumps sugar and just before serving add 10 drops brandy.—[Mrs. Howard Dottridge.

DRAWN BUTTER GRAVY.—Piece of butter size of hen's egg (good size) and blend in 2 teaspoonfuls flour ; pour boiling water over it and stir until smooth, then cook. Have ready 2 hard-boiled eggs, stir in, cut fine, and serve.—[Mrs. Angelia Lewis.

COLD STRAWBERRY SAUCE.—Hull, wash, and drain a basket of ripe strawberries and press through a potato masher. Boil together 3-4 of a cup sugar and 1-2 cup water for 10 minutes. Cool thoroughly, add the strawberry pulp, and if desired 1-2 teaspoonful vanilla.—[Miss Alice Bearse.

PUDDING SAUCE.—Yolks of 2 eggs, mix with cup of sugar, set over teakettle, then beat whites to froth, stir in yolks and sugar, and flavor.—[Mrs. Harrison Phinney.

HOLLANDAISE SAUCE.—Take 1-4 cup butter, add yolk of 1 egg, a little salt, a pinch of cayenne pepper, and the juice of half a lemon, beat them together with a spoon. Before serving, add 1-2 cup boiling water, pour into a bowl, and stand it in a saucepan of

boiling water on the stove, stirring constantly until it thickens a little and is ready to serve, then pour over the boiled fish or chopped chicken, or whatever it is to be used with. If preferred, serve separately in a gravy dish.—[Mrs. J. J. Putnam.

TOMATO SAUCE.—Put 1-2 canful tomatoes into a pot, into it put 1 teaspoonful each salt and sugar, 2 shakes pepper, 1 table-spoonful flour, and a piece of butter as large as an egg. Stir all together until the flour is perfectly smooth. Put the pot upon the range and stir the tomato until it begins to boil, then set away from the great heat. When the time comes for serving, strain through a sieve.—[Mrs. A. Coolidge.

BROWN SAUCE.—Put a tablespoonful of chopped onion and a tablespoonful of butter in a saucepan on the fire. Let them both become brown, then add a tablespoonful flour and brown that also; stir all the time. Add a cupful of beef or brown stock and cook until the sauce is a little thickened, season with pepper and salt, strain it to remove the onion, add a tablespoonful kitchen boquet.

—[Mrs. Geo. G. Lowell.

BREAD SAUCE.—Sift 2 cupfuls dry bread crumbs. Put on the fire a pint of milk and a small onion and add enough of the fine crumbs to thicken it, season with a tablespoonful of butter, 1-2 teaspoonful salt, a dash of pepper and of nutmeg. Use for partridges and grouse.—[Mrs. Geo. G. Lowell.

TOMATO SAUCE.—1 pint stewed and strained tomatoes, 1-2 pint stock, 3 tablespoonfuls butter, 2 generous tablespoonfuls flour, 1 slice onion, 1 teaspoonful salt, 1-2 teaspoonful pepper. Cook the butter and onion together for 10 minutes, add the flour, and stir until frothy, then add the stock, stirring all the time. When smooth add tomatoes, salt and pepper, simmer for 10 minutes, strain and serve.—[Mrs. G. G. Lowell.

PRESERVES, PICKLES AND JELLIES.

PEARS.—7 pounds of any kind of hard pears, 4 pounds sugar, 4 lemons, 1-2 ounce ginger root or crystallized ginger, about 1-2 cup water. Peel and core the pears, then cut in rounds or small pieces about 1-2 inch thick. Cut lemons in slices with seeds taken out. Cook all together until it thickens and is a dark red color, then put in jars.—[Susie Crocker.

MASHED RASPBERRIES.—Take 1 bowl berries and 1 bowl sugar, let stand all day, stirring occasionally. Put in glass jars with good rubbers and turn jar bottom side up.—[Mrs. James Brackett.

PICKLES.—5 pounds grapes, mashed, stewed, and rubbed thro' sieve, then add 1 pint vinegar, 3 pounds sugar, 1 tablespoonful ground allspice, 1 teaspoonful cloves, cinnamon, black pepper, 1-2 teaspoonful salt. Boil all together until thick.—[Mrs. Horace Fish.

CANNED STRAWBERRIES.—Use only the largest and most perfect ones. Allow 2 baskets to a quart jar. Put 1-2 pound granulated sugar and 2 tablespoonfuls water on to boil and boil until it begins to crystallize, then drop in the fruit carefully and just let it boil up once, then carefully skim out the fruit into the jar and fill up to overflowing with the boiling syrup; seal as usual. Strawberries done in this way keep their shape, flavor, and color, and are preferred by those who do not like them very sweet.—[Mrs. C. F. Fuller.

SPICED GRAPES.—5 pounds fruit, 4 pounds sugar, 1 pint vinegar, 1 tablespoonful ground cloves, 1 of allspice, 1-2 teaspoonful pepper; squeeze pulp from the skins, boil soft and strain through colander, then put skins, pulp, and all together and simmer 3 hours.—[Mrs. W. H. Irwin.

SWEET PICKLE.—8 pounds fruit, 4 pounds sugar, 3 pints vinegar; boil sugar, vinegar, and 1-4 pound cloves together, steam the fruit, then put into the vinegar and cook until the fruit is done through.—[Mrs. W. H. Irwin.

CRANBERRY JELLY.—4 cups cranberries, 2 cups sugar, 1 cup cold water. Stew until real soft, strain, and put in wet mould.—[Mrs. C. H. Gifford.

STRAWBERRY JAM.—Add 1 cup sugar to every heaping cup of strawberries, boil 20 minutes or until about the consistency of jelly when cool. This will keep in tumblers without being sealed and is very nice.—[Mrs. Orin Nickerson.

CHIPPED PEAR.—7 pounds pears cut in quarters sliced thin, 7 pounds sugar, 1 cup cold water, 1 ounce ginger root; let sugar and water dissolve, put in the fruit, cook slowly until red; 2 lemons chopped fine, grated lemon of one put in after done.—[Mrs. W. H. Irwin.

PICKLE PEACHES.—1-2 peck peaches, 2 pounds sugar, stick cinnamon, 1 pint vinegar; boil sugar and vinegar together 20 minutes. Put peaches in hot water for an instant, rub fur off with coarse towel, put 4 cloves in each peach, put in syrup and cook until tender.—[Mrs. E. Lapham.

CHEESE.

CHEESE SOUFFLE.—Put 2 tablespoonfuls butter in a saucepan, add 1 tablespoonful flour; when smooth, add 1-2 cup milk, 1-2 teaspoonful salt, and a few grains of cayenne, and cook 2 minutes.

Add the yolks of 3 eggs well beaten and 1 cup grated cheese, and set away to cool; when cool add the whites, beaten to a stiff froth, turn into a buttered dish and bake 25 or 30 minutes. Serve immediately.—[P. M. Club.

CREAM CHEESE.—Set 1 quart sour milk in a warm place until it separates, then strain off the whey through a cheese cloth and add to the curds 1 teaspoonful butter, 2 tablespoonfuls cream, and a little salt. Stir all together and set away in a cup to cool. Turn out on a small plate to serve.—[Mrs. J. J. Putnam.

WELSH RAREBIT.—1 cup bread, 1-2 cup cheese, 1 egg, and milk to cover; mince all together, add a little salt, and bake in hot oven 20 minutes. Nice for tea with warm bread.—[Mrs. M. H. Sturges.

CHEESE OMELET.—Make any plain omelet, and as soon as it begins to thicken add 3 tablespoonfuls grated cheese.—[Mrs. S. H. Childs.

VEGETABLES.

TIME FOR COOKING SUMMER VEGETABLES.—Greens—dandelions, 1 1-2 hours; spinach, 1 hour; string beans, 3 hours; green peas, 1-2 hour; beets, 1 hour; turnips, 1 hour; squash, 1 hour; potatoes, 1-3 hour; corn, 1-3 hour; cabbage, 1 hour; asparagus, 1-3 hour. This applies to young vegetables.

TIME FOR COOKING WINTER VEGETABLES.—Squash, 1 hour; white potatoes, 1-2 hour; baked potatoes, 1 hour; sweet potatoes, 1-2 hour; baked sweet potatoes, 1 hour; turnips, 1 hour; beets,

3 1-2 hours ; parsnips, 1 hour ; carrots, 1 1-2 hours ; cabbage, 3 hours.

STUFFED TOMATOES.—Use large tomatoes ; cut a round place in the top, scrape out all the soft parts, mix with stale bread crumbs, onion, butter, pepper and salt, chopping fine and fill the tomatoes. Put a little butter in bottom of baking pan, put in tomatoes and bake in a moderate oven about 20 minutes.—[Mrs. S. H. Childs.

FRIED TOMATOES.—Slice 3 tomatoes, put some butter in a frying pan and when very hot add the tomatoes, fry them nice and brown, then place on the dish. Sauce: 2 tablespoonfuls of cream, a shake of pepper and a little salt ; put into the frying pan with the butter, stir well until it gets hot, pour over the tomatoes and serve.—[Miss E. G. Perkins.

POTATO PUFF.—2 cupfuls mashed potatoes, 2 tablespoonfuls melted butter ; stir these with a seasoning of salt to a light, fine, creamy consistency ; beat 2 eggs separately and add 6 tablespoonfuls cream or milk ; beat all together lightly, pile in an irregular form in a dish, and bake in a quick oven until brown.—[Flora M. Jones.

TOMATOES WITH CREAM.—2 tablespoonfuls cream, 1 teaspoonful sugar, a little pepper, a little salt, 1 teaspoonful vinegar. Put the tomatoes into a basin, pouring some hot water over them to remove the skins, cut into slices of medium thickness, pour the sauce over them and serve.—[Miss E. G. Perkins.

CREAMED POTATOES.—Put 1 tablespoonful butter in a frying pan and when it bubbles add 1 tablespoonful flour, 1 cup hot milk, salt and pepper to taste, 1 pint cold boiled potatoes cut into small dice, and cook until thoroughly hot.—[Flora M. Jones.

LYONNAISE POTATOES.—Put a pint of milk in a frying pan, add a piece of butter the size of a butternut, some salt and pepper, let

it boil, take a heaping teaspoonful of cornstarch mixed with a little cold milk, add, stirring until it thickens; have six or seven good sized peeled potatoes, (boiled or baked the day before) cut them in small pieces, put all together, let cook 15 minutes, stirring to prevent burning.—[Mrs. L. G. Baker.

POTATO CROQUETTES.—2 cups of cold mashed potatoes, 2 well-beaten eggs, 1 tablespoonful of melted butter, salt and pepper to taste. Form into cakes, roll in beaten egg and cracker crumbs, fry in hot lard.—[Mrs. Henry Bent.

RICE CROQUETTES.—Boil 1-2 cup of rice soft, when cold beat in 2 eggs, 2 teaspoonfuls of sugar, 1 teaspoonful of salt; form into balls, roll in egg and fry in butter.—[Mrs. Henry Bent.

EGGS.

BAKED OMELET.—Put a small earthen dish in the oven to heat; take 3 eggs, beat the whites, then the yolks; add to the yolks 1 tablespoonful flour, 1 cup milk, and a pinch of salt. Beat well, then add whites and mix well. Grease dish, put in mixture, and bake 15 minutes. Try with knife to know when it is done.

—[Belle Chatfield.

CURRIED EGGS.—Boil 6 eggs hard, take off shells, lay in dish, cut in halves, pour over them 1 cup milk boiled, thicken with flour and water stirred smooth, 1 spoonful butter, salt and curry.

—[Alice Bearse.

EGG CROQUETTES.—Boil some eggs, chop them, but not too fine, mix them in a white sauce, which must not be too thick, adding a

few chopped onions and mushrooms ; season with salt, pepper and mustard, shape them the size of an egg, roll in the white of an egg, afterward in bread crumbs ; leave them on a plate to cool, (the plate must be greased with oil) and fry in very hot lard. Serve while hot.—[Mrs. John T. Coolidge.

SCRAMBLED EGGS AND HAM.—Put into a pan butter, a little pepper and salt, a little milk, when hot drop in the eggs and with a knife cut the eggs and scrape them from the bottom, add some cold ham chopped fine.—[Mrs. Wallace Ryder.

EGG BALLS.—4 eggs boiled, 8 potatoes when cold chopped fine, season with pepper and salt, roll into balls and fry in butter.

—[Mrs. Albert Grigson.

FRENCH POACHED EGG.—Add a dash of salt to the white of an egg and whip it to a froth. Place this in a deep saucer or cup, and place in the center the whole unbroken yolk. Set the dish in a pan of boiling water, cover and let cook for 10 minutes.—[Mrs. Geo. G. Lowell.

POACHED EGGS.—Place in a shallow pan as many muffin rings as you have eggs to poach. Turn in enough boiling water to just cover the rings, and a little salt ; when the water boils, draw the pan to the side of the range and break an egg into each ring. Cook 3 to 4 minutes, serve on toast and tomato sauce.

STUFFED EGGS.—Cut hard boiled eggs in two lengthwise, take out carefully the yolks, mash them, and mix them with some chicken or other meat minced fine ; season the mixture with pepper and salt, moisten it with a little of any kind of sauce or gravy, and add a little raw egg. Serve with lettuce leaves and Hollandaise sauce.—[Mrs. Geo. G. Lowell.

SCRAMBLED EGGS.—Beat the eggs lightly with a fork, just enough to break them. To 4 eggs add 2 tablespoonfuls milk, 1-2

teaspoonful salt, and a dash of pepper. Put into a very clean frying pan 1-2 tablespoonful butter; when it begins to bubble turn in the eggs and stir them constantly over a slow fire until they begin to set, then remove them from the fire and continue to stir until they are of the right consistency, a nice, thick cream.—[Mrs. G. G. Lowell.

PLAIN OMELET.—1 egg, white and yolk beaten separately, whites to a stiff froth, then to the yolk add 2 tablespoonfuls milk, little salt and pepper, have the pan hot with a teaspoonful (heaping) of butter, last add the white to the yolk and turn in the frying pan; when nearly done set in a moderate oven.—[Mrs. C. H. Gifford.

BREAD.

MUFFINS.—1 pint of flour, 1 pint of milk, 3 eggs, 1 tablespoonful melted butter, 1 tablespoonful melted lard; beat the eggs light, the yolks and whites separately, add the milk with a little salt then the melted butter and lard, lastly the flour, stirring in lightly. Bake immediately in well greased rings half filled with the batter. The oven should be hot and the muffins sent to the table as soon as taken up.—[Mrs. A. C. Savery.

RICE BISCUIT.—Sift together 2 1-2 cups of flour, 1-2 teaspoonful salt, 2 teaspoonfuls baking powder, yolks of 2 eggs beaten lightly, 3-4 cup of milk, 1-2 cup of steamed or boiled rice; put in last the whites of 2 eggs beaten stiff. Bake in gem pans in a hot oven.—[Flora M. Jones.

OATMEAL FRITTERS.—1 cup of cooked oatmeal, 1 cup of milk,

1-2 teaspoonful salt, 2 eggs, whites and yolks beaten separately, 1 tablespoonful melted butter, flour enough to make a thin batter; bake on a hot, well greased griddle.—[Flora M. Jones.

TEA CAKES.—2 1-2 cups of flour, 1-2 teaspoonful soda, 1 teaspoonful cream tartar, 1-2 cup sugar, 1-2 teaspoonful salt, 1 egg, 1 cup milk, 1 tablespoonful melted butter. Mix in order given.

—[Miss Isabelle Crocker.

CORN CAKE.—1 cup yellow corn meal, 1-4 cup sugar, 1-2 teaspoonful salt, 1 cup flour, 2 teaspoonfuls baking powder, 1 egg, 1 cup milk, 1 tablespoonful melted butter.—[Miss Isabelle Crocker.

POPOVERS.—2 cups sweet milk, 2 cups sifted flour, small piece of butter melted, 2 eggs, large spoonful sugar, pinch of salt; bake in gem pans.—[Mrs. Charlotte Burlingame.

PLAIN MUFFINS.—1 egg well beaten, 1 tablespoonful sugar and 1 tablespoonful butter with teaspoonful salt, all beaten until very light, 1 cup milk, 3 cups sifted flour, 3 teaspoonfuls baking powder. 1-2 graham and 1-2 rye meal may be used instead of wheat flour, or 2 cups corn meal and 1 of flour. Drop on well-greased patty-pans and bake 20 minutes in rather quick oven.—[Mrs. B. D. Coleman.

JONNY CAKE.—1 egg, 2 tablespoonfuls sugar, salt, 1 tablespoonful molasses, 1 cup sweet milk, 2 rounding teaspoonfuls baking powder, 1 cup golden corn meal, 1 cup flour. Bake in a quick oven for gems and moderate oven if in large pan. Nice gems may be made by using either rye or graham meal instead of Indian meal.—[Mrs. F. W. Childs.

GRAHAM BREAD AND BISCUIT.—Mix 3 cups graham meal with 2 cups graham flour, 2 tablespoonfuls sugar, 1-4 of a yeast cake. Stir in about a quart of milk with a spoon (do not knead it). Let it rise all night; in the morning pour into bread and biscuit pans and bake very slowly.—[Mrs. Edward J. Lowell.

HOMINY CAKE. (For tea or breakfast.)—Cook 1 cup hominy with 3 cups water and a little salt in a double boiler for 2 hours, then stir in a little butter and pour into a buttered pie-plate and bake until it is a light brown. Hominy cake is very nice with scalloped or baked fish.—[Mrs. Edward J. Lowell.

GRAHAM GEMS.—Into a mixing bowl break 2 fresh eggs, sprinkle lightly with salt and beat well, add 2 tablespoonfuls brown sugar, 1 tablespoonful melted butter and beat well, then add 1 cup sweet milk. Into a separate bowl put 1 cup graham flour, 1 level cup white flour, and mix in thoroughly 1 1-2 teaspoonfuls baking powder, add to your mixture, and beat well. Use iron gem pan; have it hot and well greased with butter. This makes one dozen. Corn gems are made the same way, by using corn flour instead of graham.—[Mrs. G. C. Nickerson.

YEAST BREAD.—4 quarts bread flour, 1 tablespoonful of salt, 2 tablespoonfuls sugar sifted together, 2 quarts milk boiled and cooled to lukewarm, 1 yeast cake dissolved and mixed in the milk. With a wire spoon mix the flour and milk (prepared as above) into a rather stiff dough, do not knead. Lard the top to prevent crusting, cover well, and in the morning take a knife and cut twenty or thirty slashes in the dough and let rise again. Mould in loaves, let them rise and bake them in a good oven at least one hour. The cutting in the morning and the second rising take the place of the kneading at night, only much better and easier. When I have not milk or not enough, I use water and add a tablespoonful of butter or lard.—[Elsie E. Rennie.

GENUINE ENGLISH MUFFINS.—After the yeast bread, given above, has risen the second time, cut off pieces the size of an egg, pull out until flat and about three-quarters of an inch thick, drop in boiling lard same as doughnuts, only do not use enough lard to cover the muffins and fry a nice brown. Pull apart and butter; never cut with a knife, it makes them heavy.—[Elsie E. Rennie.

SCOTCH SHORT BREAD.—1 pound flour, 1-2 pound butter, 1-2 pound powdered sugar; first mix the butter and sugar, then add the flour very slowly. Knead firm and make into small cakes, 1-2 inch thick, pinch the edges and prick all over with a fork. Bake in a slow oven a light brown. The butter must be free from salt and all the water must be out of it. It will be a very dry mixture and hard to make into cakes, but it is, when well made, very good.

—[Elsie E. Rennie.

WAFFLES.—1 quart milk, 8 full tablespoonfuls of flour, 5 eggs, beating yolks and whites separately, little salt and nutmeg. Have the waffle iron well buttered and very hot before turning in the batter and bake over a quick fire.—[W. Perkins.

PANCAKES.—Beat 3 eggs for 10 minutes, add 1-2 pint milk, 1-2 pint water, a pinch of salt, 3 large cooking spoonfuls of flour, stir until free from lumps. Have frying pan hot and very well greased with butter, roll cakes when cooked with sugar mixed with a little cinnamon.—[E. G. Perkins.

PARKER HOUSE ROLLS.—1 pint boiling milk, 1 tablespoonful lard, 1-2 cup sugar, 1-2 yeast cake. Put in a bowl and thicken as thick as griddle cake; do this early in the morning and let be until noon, then stiffen with flour and let rise until 4 or 5 o'clock, then knead and roll out about 1-2 inch thick and spread with warm butter, then cut in cakes and let rise another hour, then milk over and make.—[Mrs. L. L. Childs.

RAISIN ROLLS.—1 pint flour after sifted, 1 teaspoonful sugar, 2 tablespoonfuls butter. Wet up with milk to roll out, roll out and spread with butter and small cup sugar, 1-2 cup stoned raisins, spread on top of butter and sugar, then add grated nutmeg and roll up like jelly cake, cut with sharp knife and lay in buttered tins. Cook 12 minutes.—[Mrs. Harrison Phinney.

BREAKFAST CAKES.—2 tablespoonfuls sugar, 1 tablespoonful butter, 2 eggs, 2 cups flour, 1 cup Indian meal, 1 teaspoonful of soda, 2 teaspoonfuls cream tartar, sweet milk enough to make a soft mixture.—[Mrs. E. L. Hoxie.

RICE CAKES.—1 1-2 cups boiled rice, 2 eggs, flour enough to make batter, and put all together; 1-2 teaspoonful soda, 1 teaspoonful butter, a little less than 2 cups sour milk. Drop on gridle and fry very little, turning once.—[Mrs. Albert Grigson.

BROWN BREAD.—2 cups Indian meal, 2 cups rye meal, 1 cup graham flour, 1 cup molasses, 1 heaping teaspoonful saleratus, 1-2 teaspoonful salt, 1 1-2 pints cold water. Mix meal and flour together dry, stir in the molasses, dissolve salt and saleratus and pour with the cold water. Mix both together and steam 3 hours, covering it tightly, then dry off in the oven.—[Mrs. Daisy C. Fisher.

BROWN BREAD.—1 cup Indian meal, 1 cup rye meal, 1 teaspoonful soda, 2-3 cup molasses, 1 cup sour milk, the rest of the wetting water, little salt. Steam 3 hours.—[Mrs. W. F. Perry.

BROWN BREAD.—1 cup corn meal, 2 cups graham flour, 1-2 cup molasses, 1 teaspoonful soda, 1 teaspoonful salt, water to make the same thickness of stiff cake. Bake or steam 3 hours.—[Mrs. O. P. Baker.

CAKE.

PLUM CAKE.—5 eggs, 2 cups sugar, 1 cup butter, 3 cups flour, 2-3 cup milk, 1 pound raisins, 1 teaspoonful saleratus, 1 teaspoonful all kinds spice.—[Mrs. M. E. Hutchins.

CHOCOLATE CAKE.—2 squares chocolate, yolk of 1 egg, 1-2 cup milk; put in bowl over teakettle until it thickens; 1 tablespoonful butter, 1 cup sugar, 1-2 cup milk, 1 3-4 cups flour, tablespoonful vanilla, 1 level teaspoonful soda, dissolved in 1 tablespoonful boiling water.—[Mrs. E. Lapham.

BRIDGEPORT CAKE.—1 cup butter, 2 cups sugar, 3 1-2 cups flour, 4 eggs, 1 cup sour milk, juice and grated rind of a lemon, 2 cups currants, 1-2 teaspoonful soda, little salt.—[Mrs. E. L. Hoxie.

GILT EDGE CAKE.—1 cup sugar, 1-2 cup butter, whites of 2 eggs, 1-2 cup milk, 1 teaspoonful baking powder, 1 1-2 cups flour; yolks for frosting stirred with powdered sugar.—[Mrs. Albert Grigson.

CHOCOLATE FROSTING FOR CAKE.—1 square chocolate, 1-2 cup sugar, small piece butter, 2 tablespoonfuls milk. Boil 5 minutes; when cool flavor with vanilla and spread on cake.—[Mrs. Josie Crowell.

FRUIT CAKE.—1 cup butter, 3 cups sugar, 3 cups flour, 4 eggs, 1-2 cup molasses, 2-3 cup cocoa, 1 pound currants, 3-4 pound citron, 1-2 teaspoonful soda, 2 pounds raisins, spices to taste.
—[Mrs. W. C. Gifford.

ANGEL CAKE.—Beat together gradually 2-3 cup sugar and whites of 6 eggs; add 1-2 cup flour, 1-2 teaspoonful cream tartar, flavoring, salt. Bake about 15 minutes.—[Mrs. W. C. Gifford.

GOLD CAKE.—1-2 cup butter, 1 1-2 cups sugar, 1-2 cup milk, 2 1-2 cups flour, yolks of 4 eggs, 1 whole egg, 1-2 teaspoonful cream tartar, 1-4 teaspoonful soda.—[Mrs. J. C.

COFFEE CAKE.—1 cup sugar, 1 cup butter, 1 cup molasses, 1 cup coffee, 5 cups flour, 1 cup raisins, 1 teaspoonful soda.—[Lizzie Hobson.

HERMIT CAKES.—1 1-2 cups sugar, 1-2 cup butter, 3 eggs, 1 teaspoonful all kinds spice, 1-2 teaspoonful soda dissolved in a little water. Mix up stiff and roll.—[Lizzie Hobson.

1-2-3-4 CAKE.—1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup milk, 2 teaspoonfuls baking powder; flavor.—[Mrs. Howard Goodspeed.

DOUGHNUTS.—3 eggs, 2 cups sugar, 1 cup milk, small piece butter, little salt, 2 spoonfuls baking powder, flour enough to roll out.
—[Mrs. A. M. Nickerson.

SOUR MILK CAKE.—1 cup sugar, 1 cup sour milk, 2-3 teaspoonful saleratus, 2 cups flour, 1-4 cup butter, teaspoonful all kinds spice, little salt, 1 cup raisins.—[Mrs. A. M. Nickerson.

SNOW FLAKE CAKE.—3-4 cup butter, 1 cup sugar, whites of 2 eggs, 1-2 cup milk, 1-3 cup cornstarch dissolved in the milk, 1 heaping cup flour, 2 teaspoonfuls baking powder.—[Miss F. L. Lumbert.

WHITE LADY CAKE.—1 cup sugar, 1-2 cup butter, whites of 4 eggs, 1-2 cup milk, 1 1-2 cups flour, flavoring, 1 teaspoonful baking powder.—[Mrs. W. E. Gifford.

CREAM CAKE.—2 cups sugar, 1 cup cream, 2 eggs, 2 teaspoonfuls baking powder, 1 cup milk, 3 cups flour, flavor to taste.
—[Mrs. Susie Jones.

HARD GINGERBREAD.—2 cups molasses, 2 teaspoonfuls saleratus, dessert spoonful ginger, scant 1-2 cup water, 1 cup cream or butter, flour to roll.—[Mrs. Susie Jones.

GINGERSNAPS.—1 pint molasses, 1 dessert spoonful saleratus, 1 of ginger; stir this into the molasses, then add 1-2 pint lard, little salt, and flour enough to knead them, and roll thin.—[Mrs. F. L. Sturges.

POUND CAKE.—1 pound flour, 1 pound sugar, 3-4 pound butter, 8 eggs, 1 heaping teaspoonful baking powder. Cream butter and sugar with great care; beat whites and yolks separately, and add the flour last. Bake about an hour.—[Mrs. S. L. Ames.

SUGAR COOKIES.—1 cup sugar, 3-4 cup butter, 1-4 cup milk, 2 eggs well beaten, 2 teaspoonfuls baking powder, a little salt and nutmeg, flour enough to roll. Cut in round cakes, sprinkle with sugar and bake in a quick oven.—[Mrs. Ezra Gifford.

SOUR MILK DOUGHNUTS.—1 heaping cup sugar, 2 eggs, 1 heaping teaspoonful soda in 1 cup sour milk, 1 tablespoonful butter, little salt, teaspoonful ginger, 1 level teaspoonful cream tartar, flour enough to roll.—[Mrs. Ezra Gifford.

DELICIOUS CAKE.—2 cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 1 teaspoonful cream tartar, 1-2 teaspoonful soda, 3 eggs, flavoring.—[Mrs. J. J. Putnam.

SEED COOKIES.—1 cup sugar, 1 cup shortening, 1 egg, 1-2 cup milk, 1-2 teaspoonful soda, 1 teaspoonful cream tartar, seeds.

—[Mrs. J. J. Putnam.

RAISIN COOKIES.—2 eggs, 1 cup sugar, 1-2 cup butter, 1 cup chopped raisins, 1-2 cup milk, 1 teaspoonful cream tartar, 1-2 teaspoonful soda, spice, flour to roll.—[Mrs. Simeon Ames.

FRUIT CAKE.—10 eggs, 10 cups flour, 6 cups sugar, 2 cups molasses, 2 cups sour cream, 2 cups butter, 4 pounds raisins, 4 pounds currants, 2 pounds citron, 3 glasses brandy, 3 of wine, 3 tablespoonfuls cloves, same cinnamon and mace, and nutmeg. Make cream sweet with saleratus.—[Mrs. Simeon Ames.

SPONGE CAKE.—1 cup sugar, 3 eggs, 3 tablespoonfuls water, 1 cup flour sifted 6 times, small spoonful cream tartar, 1-2 of saleratus.—[Miss Lillie Harlow.

JUMBLES.—2 1-2 cups sugar, 4 eggs, 1 1-2 cups butter, 7 tea-cups flour, 1-2 teaspoonful saleratus, spice to taste.—[Mrs. Horace Fish.

FRUIT COOKIES.—Work to a cream 1 1-2 cups sugar with 1 cup butter, after which add 3 eggs and 1-2 cup molasses, a teaspoonful soda dissolved in a little cold water, flour enough to roll thin, then add 1 cupful seeded raisins chopped fine, 1 cup currants, 1 teaspoonful all kinds spice.—[Clara Coleman.

GINGERSNAPS.—1 1-2 cups molasses, 1 cup shortening, 1 egg, 1 teaspoonful soda, 1 teaspoonful ginger, flour, and roll thin.
—[Mrs. J. J. Putnam.

DATE CAKE.—1 1-2 cups flour, 1 cup sugar, 1-2 cup milk, whites of 3 eggs, 1-4 cup butter, 1 teaspoonful cream tartar, 1-2 of soda, 1 cup dates, flavoring.—[Mrs. Horace Fish.

PLAIN CAKE.—2 cups sugar, 2 eggs, 1 tablespoonful butter, 2 teaspoonfuls baking powder, 1-2 cup milk, 3 cups flour.—[Mrs. Freeman Green.

CREAM CAKES.—Boil 1-2 pint water and 3-4 cup butter together. Stir in while boiling 1 3-4 cups flour. Take from the fire and stir in 5 eggs without beating and 1-4 teaspoonful dry soda. Drop on pans half the size you wish them when baked; must be well done when taken out of the oven or they will fall. Cream for filling: Boil 1 pint milk; beat 3 eggs with 1 cup sugar and 1-4 cup flour. Stir all into the milk while boiling; when cool, flavor with vanilla.
—[Clara Coleman.

BERWICK SPONGE CAKE.—2 1-2 cups sugar, 6 eggs, 1 cup milk, 1 teaspoonful soda, 2 teaspoonfuls cream tartar, salt, 4 cups sifted flour, spices to taste.—[Mrs. Daniel Sturges.

MOLASSES COOKIES.—1 cup molasses, 1-4 cup hot water. Fill

the cup with shortening, teaspoonful soda, teaspoonful ginger, little salt, flour to roll.—[Mrs. W. F. Perry.

FRUIT FILLING.—White of 1 egg, 1 cup of powdered sugar, 1 cup of any kind of fruit, beat well.—[Mrs. C. B. Nickerson.

WHIPPED CREAM FILLING.—1-2 pint cream whipped, add 1 scant cup sugar, 1 teaspoonful vanilla, place on cake while hot.

—[P. M. Club.

CARAMEL FILLING.—1 cup sugar, 3-4 cup milk, butter size of an egg; boil 15 minutes, stir while boiling and beat until right consistency to spread between cake.—[Belle Chatfield.

FIG FILLING.—1 cup figs (1-2 pound) chopped fine, 1 cup sugar, 1-4 cup water, flavor with vanilla. Boil 10 minutes. I use dates in this same way.—[Belle Chatfield.

BOILED FROSTING. (WHITE)—1 cup sugar, 4 tablespoonfuls of water; stir till dissolved; after it comes to a boil, let boil just 4 minutes, then pour slowly, stirring all the time, into the white of an egg, beaten to a stiff froth. When thick and smooth and still quite warm, spread on cake. It is nice with grated cocoanut sprinkled over it. Flavor to taste.—[Belle Chatfield.

CAKE.—3 eggs, 2 cups sugar, 1 cup molasses, 1 heaping teaspoonful saleratus, 1 large cup chopped pork, 1 cup boiling water, turn on pork, 1 cup raisins, 1 cup currants, all kinds spice, little salt, 4 cups flour.—[Mrs. E. Lapham.

PINEAPPLE CAKE.—1 cup butter, 2 cups sugar, 1 cup milk, 3 teaspoonfuls baking powder well mixed through flour, bake in jelly cake pans, grate a pineapple, sprinkle with sugar, spread between the layers; pineapple jam may be substituted; frost the outside, beat 2 tablespoonfuls of the pineapple into the frosting.

—[Mrs. L. G. Baker.

PINAFORE CAKE.—2-3 cup butter, 2 cups sugar, 4 eggs, 1-2 cup cornstarch, 1-2 cup milk, 1 1-2 cups flour, 2 teaspoonfuls baking powder.—[Mrs. B. Coleman.

NUT CAKE.—1 cup sugar, 2 eggs, 1-2 cup butter, 1-2 cup sweet milk, 1 1-2 cups sifted flour, 2 teaspoonfuls baking powder, 1 cup chopped walnuts. Bake in a shallow pan; when done frost, mark in squares, and put half a walnut in each square.—[Miss Celia L. Coleman.

ICE-CREAM CAKE.—Rub to a cream 1 cup sugar, 1-2 cup butter; 1-2 cup milk, 2 cups flour, 1 1-2 teaspoonfuls baking powder, whites of 3 eggs. Bake in jelly-cake tins. Filling: Yolks of 3 eggs, 1 cup powdered sugar, 1 teaspoonful vanilla. Beat with a fork until it is like cream, then spread between the layers of cake.
—[Miss Susie Crocker.

POOR MAN'S FRUIT CAKE.—2 cups sugar, 1 cup butter, 4 eggs well beaten, 1 1-2 cups raisins, 1 teaspoonful cinnamon, cloves, nutmeg or mace, 1 cup milk, 4 cups sifted flour, 3 heaping teaspoonfuls baking powder, and a little pinch salt.—[Mrs. Angelia Lewis.

DOUGHNUTS.—2 eggs, 1 cup milk, 1 cup sugar, 2 teaspoonfuls cream tartar, 1 of saleratus, add flour to make little stiffer than cake, flavor with nutmeg, then drop in hot fat; do not roll.
—[Mrs. Jarvis Fish.

ANGEL CAKE.—Whites of 11 eggs, beaten to a very stiff froth; when about half beaten, add 1 level teaspoonful cream tartar and finish beating; sift and measure 1 1-2 cups fine granulated sugar 4 times, 1 cup flour measured after being sifted 5 times, 1 teaspoonful vanilla. Stir in sugar, vanilla, then the flour very lightly. Put in ungreased angel cake tin and bake in moderate oven 50 minutes.—[Mrs. W. H. Irwin.

ANGEL CAKE.—Whites of 6 eggs, 1 cup sugar, 1-2 teaspoonful cream tartar, 1 cup flour, salt and flavor to taste.—[Mrs. C. O. Harlow.

HERMITS.—2 eggs, 3-4 cup butter, 1 1-2 cups sugar, 1-2 teaspoonful soda, 1-2 cup milk, 1 cup stoned and chopped raisins, a little of all kinds spice, flour to roll out.—[Mrs. A. M. Nickerson.

COFFEE CAKE.—1 cup sugar, 1-2 teaspoonful cinnamon, cloves, and nutmeg, 1 cup butter, 1 cup molasses, 1 cup cold coffee, 1 cup raisins chopped fine, 2 1-2 cups flour, 1-2 teaspoonful saleratus. Bake in a slow oven. This makes 2 loaves.—[Mrs. Lizzie Darling.

CHOCOLATE COOKIES.—1 cup sugar, 1-2 cup butter, 1 egg, 2 tablespoonfuls milk, 1-2 teaspoonful soda, 2 cups flour, 1 teaspoonful cream tartar, 2 squares of chocolate, little vanilla; roll thin.
—[Mrs. S. B. Butler.

MOLASSES COOKIES.—2 cups molasses, 2 teaspoonfuls saleratus, 1 teaspoonful ginger, 1-2 cup water, 1-2 cup shortening, salt, flour to roll.—[S. I. Childs.

RAILROAD CAKE.—1 cup sugar, 1 tablespoonful butter beaten to a cream, 3 eggs beaten to a froth, 1 cup flour, 3 tablespoonfuls sweet milk, 1 teaspoonful cream tartar, 1-2 teaspoonful saleratus, 1-2 teaspoonful salt.—[Mrs. C. F. Fuller.

WHITE CAKE.—Whites of 8 eggs, 2 cups sugar, 1-2 cup butter, 3-4 cup milk, 3 cups flour, 1 teaspoonful cream tartar, 1-2 teaspoonful soda or saleratus.—[Mrs. Z. S. Parker.

JELLY ROLL.—6 eggs, 1-2 cup water, 1 cup sugar, 1 1-2 cups of flour after it is sifted, 1 teaspoonful baking powder, and some preserved raspberries. Beat the yolks of the eggs, the water and the sugar together until thick and foamy, add the flour with the bak-

ing powder well sifted in it and last of all add the beaten whites. Bake 10 minutes, turn out on a wet towel, spread with raspberries or any jelly preferred and roll in the towel.—[Elsie E. Rennie.

PIES.

PRUNE PIE.—Make a rich crust same as for any pie. Soak 1 pound prunes over night in water enough to cover; in the morning put on the stove and cook until soft, then remove the stones, fill the pie with the prunes, pour over little of the juice, 1-2 cup sugar to a pie, small bits butter. This quantity of prunes makes 2 pies.—[A Friend.

PUMPKIN PIE.—Steam the pumpkin until soft, about an hour, add a little salt and work through a sieve; add 1 cup sugar, little nutmeg or cinnamon, 2 eggs, and milk enough to make quite thin.
—[P. M. Club.

APPLE PIE.—Pare and slice 4 large apples, spread over 1 cup sugar, pinch salt, nutmeg, and a few pieces of butter over the top. 1 tablespoonful water.—[P. M. Club.

PIE CRUST.—1 cup flour, 1-2 cup lard, a little salt, cold water enough to knead.—[P. M. Club.

MOCK MINCE PIE.—1 cup sugar, 4 crackers rolled, 1 cup molasses, 1-2 cup vinegar, 1 cup boiling water, 1 cup butter, 1 cup chopped raisins, 2 eggs, juice of 1 lemon. Makes 4 pies.
—[Mrs. Henry Sturges.

RAISIN TURNOVERS.—1 cup raisins, grated rind and juice of 1 lemon, 1 cup sugar, 1 egg.—[Miss F. L. Lambert.

MOCK CHERRY PIE.—1 cup cranberries cut in halves, 1-2 cup seeded raisins, 1-2 cup sugar, 3-4 cup water, 1 teaspoonful flour, 1 teaspoonful vanilla.—[Mrs. Horace Fish.

MOLASSES LEMON PIE.—2 cups molasses, bring to a boil; chop 2 whole lemons, put in boiling molasses, take off stove, and when cold beat in 2 eggs. Bake between 2 crusts.—[Mrs. Freeman Green.

CRANBERRY PIE.—1 tablespoonful cornstarch wet in a little cold water; add 1 cup boiling water and cook until clear, 1 1-2 cups sugar, 2 tablespoonfuls molasses, and a small piece butter. Chop 1 pint raw cranberries and add them to the mixture. No more cooking.—[Mrs. T. H. H. Knight.

CUSTARD PIE.—3 eggs, 3 tablespoonfuls sugar, 1 pint milk, a little grated nutmeg, pinch of salt.—[Mrs. C. F. Fuller.

BERRY PIE.—Pick over the berries and sprinkle slightly with flour, add sugar to taste, about 1 cup to a quart of berries. Bake in a deep plate with two crusts.—[P. M. Club.

FROSTED LEMON PIE.—The grated rind and juice of 1 lemon, 1-2 cup white sugar, 1 tablespoonful sifted flour, yolks of 3 eggs, 1 cup milk, and a pinch of salt. Beat the whites to a stiff froth, to which add 2 tablespoonfuls white sugar, cover the pie when cold and set in the oven to brown.—[Mrs. O. W. Bearse.

FROSTED LEMON PIE.—Line a plate with rich piecrust and bake. Then take juice and rind of 2 lemons, yolks of 4 eggs, 1 cup cold water, 2 1-2 tablespoonfuls flour, 1 1-4 cups sugar, butter size of an egg. Boil in a double boiler, stirring until it thickens; when cool put in the crust and frost with the 4 whites, 6 tablespoonfuls sugar. Brown in the oven. Serve when perfectly cold.—[Mrs. O. C. Lumbert.

LEMON CUSTARD PIE.—Beat the yolks of 2 eggs and 1 whole egg; add the grated rind and juice of 1 lemon and 1 cup sugar. Scald 1 heaping tablespoonful cornstarch in 1 1-2 cups milk, and mix all together. Line a deep plate with pastry and pour in the mixture. Bake like a custard pie. While this is baking beat the whites of 2 eggs and 1 heaping tablespoonful sugar to a stiff froth. When the pie is done spread on the frosting, return to oven, and brown lightly.—[Mrs. Orin Nickerson.

ORANGE PIE.—The juice and grated rind of 2 oranges, 4 eggs, 4 tablespoonfuls sugar, 1 tablespoonful butter. Cream the butter and sugar, add the beaten yolks of eggs, then the oranges, lastly the whites beaten to a froth and mixed in lightly. Bake with under crust only.—[Mrs. Henry Bent.

CREAM FOR PIES.—Yolks of 5 eggs, 1 cup sugar, 1 cup flour, 1 quart milk. Put milk in double boiler and when hot add eggs and sugar beaten, then quickly add flour thinned by water. Cook 5 minutes, then remove from fire and flavor with vanilla. This will make cream for 3 pies. Use whites of eggs for frosting, adding 3 teaspoonfuls sugar; frost 2 pies and put in oven to brown; third pie put between 2 crusts; make crust as for any pie, rather short; flour the crusts before you put them together to bake, then they will separate easily for the cream to be put in. Prick the other 2 crusts before baking.—[Mrs. Z. S. Parker.

ORANGE PIE.—Line a deep pie plate with crust the same as for custard pie. Take the juice and grated rind of 1 orange, mix with it the yolks of 3 eggs, 1 cup sugar, 1 cup milk, 1 spoonful cornstarch dissolved in a little of the milk. Beat all together and add a little salt. Pour the mixture into the plate that has been lined with crust and bake in a quick oven a delicate brown. When done beat the whites of 3 eggs to a stiff froth, add 3 teaspoonfuls sugar, and spread over the pie. Put back in oven and let brown slightly.—[Belle Chatfield.

MINCE MEAT.—2 cups meat, 5 cups apple, 2 cups raisins, 1-2 cup currants, 1 cup candied orange peel chopped, 2 1-2 cups sugar, 1 cup molasses, 2 scant cups meat liquor, 1 1-2 teaspoonfuls cinnamon, scant teaspoonful cloves, 1 1-2 teaspoonfuls mace, 2 large spoonfuls salt, 1 cup suet, 1-2 cup vinegar. The yellow rind and juice of 1 lemon gives a good flavor, instead of peel.—[Mrs. Daisy C. Fisher.

PUDDINGS.

YEAST BREAD PUDDING.—2 slices bread in bottom of pudding dish, spread with butter. Pour over 1 pint water and let soak. Custard: 3 yolks of eggs, 1-2 cup sugar, a little salt, a little flavoring; beat up well; 1 pint milk. Pour over bread and set in oven; when done beat 3 whites, spread any kind of jelly over top, then whites, put in oven and brown. Jelly need not be used if not cared for.—[Mrs. C. B. Nickerson.

ORANGE PUDDING.—Rind and juice of 1 orange, 1 quart milk, 1 cup sugar, 2 eggs, 1 tablespoonful butter, 1-2 cup of rolled cracker; mix together, bake like a custard, serve cold.—[Mrs. Henry Bent.

BANANA PUDDING.—3 eggs, 1 pint milk, 1-2 cup sugar, slice 3 bananas; heat milk, then stir in sugar and eggs beaten together, whip whites and beat into custard after removing from fire; flavor.
—[Mrs. C. O. Harlow.

FRUIT PUFF PUDDING.—1 pint flour, 2 teaspoonfuls baking powder, 1-2 teaspoonful salt; sift all together; stir in sweet milk to form a thick batter, put a tablespoonful of this in cups until 1-2 of the

batter is used, place on it any kind of canned fruit, preserves, or stewed apples without the juice, put another spoonful of batter in each cup, set cups in steamer and steam 20 minutes. Served with sugar and cream or with sauce prepared of the fruit juice.

—[Mrs. Frank Cammett.

PEACH PUDDING.—Fill a pudding dish 1-3 full of peaches, sprinkle over 1 cup white sugar; make a soft custard of 1 pint milk, 1 tablespoonful cornstarch, 1-2 cup sugar, and yolks of 3 eggs; flavor with vanilla. When cool pour over peaches. Beat whites of 3 eggs with 3 teaspoonfuls sugar, pour over custard, set in oven and brown a little.—[Mrs. Albert Grigson.

STRAWBERRY TAPIOCA.—Soak 1-2 cup tapioca over night. Place 1-2 of it in a deep pudding dish and sprinkle with sugar, then put layer of pint of strawberries, the rest of the tapioca, another layer of strawberries, sprinkling each with sugar. Fill the dish full of sugar and bake until perfectly clear. Serve cold with cream and sugar.—[Alice Bearse.

COTTAGE PUDDING.—1 cup sugar, 1 cup milk, 1 egg, little butter, 1 teaspoonful baking powder.—[Mrs. J. J. Putnam.

BAKED APPLE TAPIOCA PUDDING.—Wash 3-4 cup tapioca, pour 1 quart boiling water over it and cook until transparent, stirring often, and add 1-2 teaspoonful salt. Core and pare 7 apples; put them around in a baking dish, fill the cores with sugar, pour the tapioca over them, and bake till the apples are very soft. Serve hot or cold with cream.—[Miss Isabelle Crocker.

STEAMED PUDDING.—1 pint flour, 2 teaspoonfuls baking powder, 2 eggs beaten separately, 2 tablespoonfuls butter, 1-2 cup sugar, 1 cup raisins, stoned and chopped; steam 2 hours. 1 pint blueberries or any other fruit may be put in instead of raisins.—[Mrs. W. E. Gifford.

CEREALINE INDIAN PUDDING.—1 quart milk, 2 cups cerealine, 2-3 cup molasses, 1 egg, little salt, 1-3 cup suet or small piece of butter; mix well, bake 3 or 4 hours.—[Mrs. W. H. Irwin.

BAKED LEMON PUDDING.—Beat 4 eggs to a froth, mix with them 1-4 pound sugar and 1-4 pound butter; stir these ingredients well together, putting in the grated rind and strained juice of the lemon peel. Line a shallow dish with puff paste, put in the mixture and bake in a moderate oven for 40 minutes. Turn the pudding out of the dish, strew over it sifted sugar and serve.—[Mrs. Geo. Savery.

ENGLISH PLUM PUDDING.—1-2 pound sultanas, 2 pounds raisins, 2 pounds currants, 3-4 pound fruit sugar, 8 eggs, 2 pounds flour, 2 pounds beef suet, 1 pound bread crumbs, 1 pound peel, citron and lemon; flavor with essence of almonds, salt, and little spice. Stir well and boil 6 hours.—[Mrs. Geo. Savery.

APPLE SUET PUDDING.—1-4 pound beef suet, slice in 4 sour apples, chop through once or twice, shake on a little flour, stir with a silver knife, mix well together, put 1 teaspoonful baking powder and a little salt in 1 cup flour, break 1 egg in the bowl with the apple suet, sift in the flour and moisten with milk; if the apples are very sour add a tablespoonful sugar with the flour, make the batter quite thick, pour in a well buttered dish. Steam 3 hours.

—[Mrs. A. E. Nickerson.

BAKED APPLE PUDDING.—Pare, core and cut into eighths 6 large apples; take 1 pint flour, 2 teaspoonfuls baking powder, 1-2 teaspoonful salt, 1 egg, 1-4 cup butter, 3-4 cup water. Mix and spread on bottom of baking pan, put on apples and sprinkle well with sugar and bake from 20 to 30 minutes. Eat with sauce or cream.—[Mrs. S. H. Childs.

SNOW PUDDING.—1 pint boiling water, 3 tablespoonfuls corn-starch dissolved in a little cold water; stir into the boiling water a

little salt ; when cooled a little add whites of 3 eggs, beaten stiff. Sauce : 1 1-2 cups milk ; when it comes to a boil stir in beaten yolks of 3 eggs, 1 whole egg, 1-2 cup sugar ; when cool flavor with vanilla.—[Mrs. Clarence L. Jones.

FRUIT TAPIOCA PUDDING.—1-2 cup tapioca, soak over night in cold water enough to cover ; 1 pint milk put in double boiler ; 1-2 cup sugar, yolks of 3 eggs. When milk comes to boil add sugar, eggs, little salt and flavoring, and let thicken. Put 1 can peaches or pears in a glass dish and when the cream is cold turn over the fruit and set on ice.—[Mrs. W. Wright.

ENGLISH PUDDING.—1 cup molasses, 1-2 cup butter, 1 cup sweet milk, 3 1-2 cups flour, teaspoonful soda, teaspoonful all kinds of spice, 1 cup chopped raisins. Steam 3 hours.—[Mrs. C. H. Fuller.

INDIAN PUDDING.—Put 1 quart milk on the stove and let come to a boil ; grease pudding dish and sift in 1 cup Indian meal and 1-2 cup flour ; gradually pour on the scalded milk, 1 cup molasses, salt to taste ; add 1 quart cold milk. Put in hot oven and cook quickly at first.—[Mrs. S. C. Lapham.

ENGLISH VEGETABLE PUDDING.—1 cup grated potatoes, 1 cup grated carrots, 1 cup currants, 1 cup raising, 1 cup flour, 1 cup suet chopped, 1 teaspoonful baking powder, 1 teaspoonful each of cinnamon, cloves, allspice, nutmeg ; boil 3 hours, serve with hot sauce.—[Mrs. S. L. Ames.

TAPIOCA CREAM.—1 pint milk, 2 tablespoonfuls pearl sago, put into cold milk, set it on the fire to simmer 1-2 hour or more ; while there add 1-2 cup sugar, when taken off add 2 well beaten eggs, then put it in the dish you serve it in and add before serving the whipped cream on top.—[Mrs. John T. Coolidge.

TROY PUDDING.—1 cup each molasses, suet, milk, raisins, 3 1-2 cups flour, 1 teaspoonful soda. Stir all together, put in a cloth, boil 3 hours, and serve with sweet sauce.—[Mrs. Daniel Sturges.

DESSERTS.

FRUIT TUTTI-FRUTTI.—Soak 1-2 box gelatine in 1-2 pint cold water 20 minutes; then pour over that 1-2 pint hot water. When nearly cold, stick in any kind of fruit that is desired. Serve with cream.—[Mrs. A. F. Bearse.

ICE-CREAM WITH PUREE CHESTNUTS.—Surround a mould of vanilla ice-cream with a puree of chestnuts covered with whipped cream, well beaten. Puree of chestnuts: Boil the chestnuts thoroughly, pass them through a sieve, sweeten with sugar made into a syrup, stir well; a very little sugar required. Serve cold.

—[Mrs. J. T. Coolidge.

ORANGE SPONGE.—Squeeze into a bowl the juice of 6 oranges and 2 lemons, into this put 3-4 pound sifted sugar and the whites of 3 eggs; beat until it is white and frothy; break an ounce of isinglass into small pieces, put them into a cup of cold water, put in the upper part of a double tin pot and put boiling water in the under part; when the isinglass has melted, strain and set on the ice for a minute or two, keep stirring in order to keep it from becoming stringy all the time it is upon the ice; then pour it into the bowl containing the well beaten orange juice and eggs and beat together. put in a mould and put between two pieces of ice. Fill the mould with cold water a little time before putting the orange sponge in and do not wipe the mould when you pour the water out.—[Mrs. A. Coolidge.

RUSSIAN CREAM.—1 cup sugar, 4 eggs, 1 quart milk, 1-2 box gelatine dissolved in 1 pint hot water; make a custard of the milk, sugar and yolks of the eggs, take from the stove and stir in the well beaten whites of the eggs, add gelatine; when cold serve with cream, flavor with lemon.—[Mrs. Daniel Sturges.

RICE BLANC MANGE.—Put 4 ounces of rice in 1 quart of sweet milk, add a little lemon peel and cinnamon, simmer slowly until done; put in mould, when cold turn out on a dish, place any kind of jam around it and serve with cream and sugar.—[Miss Alice Bearse.

SNOW PUDDING.—1 pint hot water, put on stove, when come to a boil stir in 3 tablespoonfuls cornstarch dissolved in a little cold water, little salt; after it thickens set aside to cool a little, then add whites of 3 eggs beaten to a froth. Sauce: 1 1-2 cups milk, put over teakettle, when come to a scald beat up yolks of 3 eggs and 1 whole egg, 1-2 cup sugar. When cool flavor with vanilla.

—[Mrs. C. L. Jones.

SNOW PUDDING.—1-2 box gelatine dissolved in 1 pint boiling hot water, when nearly half cool add 1 cup sugar, juice of 1 lemon, strain, add whites 3 eggs beaten to a stiff froth, beat all thoroughly and quickly, pour in mould. Serve cold with soft custard made of the yolks of 3 eggs, 1-2 teaspoonful cornstarch stirred in 1 pint milk, sweeten and flavor to taste.—[Mrs. A. C. Savery.

BUTTERCUP JELLY.—1-2 package gelatine, soak in 1 cup cold water; 1 pint milk, heated, into which stir gelatine; beat yolks of 3 eggs with 1 cup sugar; flavor with vanilla. Stir beaten yolks and sugar into the gelatine and milk, add pinch salt, boil 3 minutes; take off fire and beat in whites, which have been previously beaten stiff. Set to cool and serve with cream.—[Mrs. G. L. Coleman.

LEMON SHERBET.—Juice of 4 lemons, 1 quart sugar; stir and add 2 quarts milk, 2 teaspoonfuls extract lemon, and freeze.

—[Mrs. J. Brackett.

ORANGE PUDDING.—6 oranges peeled and cut fine, strew over them 1 cup sugar, beat the yolks of 6 eggs with 4 spoonfuls corn-starch, strain in 1 quart boiling milk, put the starch over the oranges when hot; beat the whites of the eggs with 2 spoonfuls sugar and place them over the pudding, brown in the oven. To be eaten cold.—Mrs. C. F. Fuller.

ITALIAN CREAM.—1-2 box gelatine, 1-2 pint milk; soak the gelatine in the milk 1-2 hour, add 1 pint milk and the yolks of 4 eggs; stir while boiling and sweeten to taste. Take from the stove and flavor with 1 teaspoonful vanilla and the juice of 2 lemons; stir in the well beaten whites and put on ice to harden.—[Mrs. S. H. Childs.

COFFEE CUPS.—Take 1 cup ground coffee, put in bag; 1 1-2 cups milk into double boiler and boil 1 hour, or until reduced to 1-2 cup, then cool, add 1 pint cream and 1 cup sugar; whip up stiff, put in mould and cover with a sheet of letter paper, then close cover and pack for 2 or 3 hours in ice and salt.—[Lucy Lap-ham.

COFFEE CREAM.—Whip a good 1-2 pint cream lightly until stiff, then beat up the yolks of 3 eggs with sugar enough to sweeten, then add whipped cream; after soaking little more add 1-2 ounce gelatine which has been already dissolved, add to it 1-2 cup strong hot coffee. Mix all together, add beaten whites of 3 eggs, then put in mold. When preparing this keep your dish surrounded by ice.—[Mrs. John T. Coolidge.

PRUNE DREAM.—1 large cup prunes stoned and chopped, whites of 4 eggs, 1 cup sugar; mix prunes, after chopped, with sugar and

eggs, beat all together 10 minutes, then put in the oven and brown a very little; put on ice; serve with whipped cream.—[Mrs. B. Coleman.

PRUNE ICE.—1 pound prunes, cook, then stone, dissolve 1-2 box gelatine in 1 coffee cup water, pour over prunes, serve with whipped cream.—[Mrs. J. Brackett.

CHOCOLATE GELATINE.—1-2 box gelatine dissolved in cold water, 1 cup sugar, 1 quart milk, 3 large spoonfuls grated chocolate; heat milk, soaked gelatine and chocolate, boil 10 minutes, stirring constantly, cool a little, strain and flavor with vanilla; put in wet mould, serve with cream or whipped cream.—[Mrs. S. F. Haskins.

MILK SHERBET.—1 quart milk, juice of 2 lemons and 3 oranges, or 4 lemons. Stir juice with sugar, to be thick, then add milk and freeze.—[M. A. F. Baker.

ICE-CREAM.—1 pint cream, 1 pint milk, 3 eggs, 1-2 pint sugar, flavor. Beat the yolks, mix with the milk, add to the whipped cream and sugar, add whites beaten to a stiff froth, and freeze as soon as mixed.—[Mrs. C. L. Gifford.

ICE-CREAM.—1 quart milk, 1 cup sugar, 4 eggs, flavor to taste. Scald milk in double boiler, beat eggs and sugar and stir in until it thickens. When cold flavor and strain through wire sieve and freeze.—[Mrs. M. H. Sturges.

MISCELLANEOUS.

MILK PUNCH.—Beat an egg, white and yolk together, add 1 glass rich milk, 1 tablespoonful brandy and sweeten to taste.

—[P. M. Club.

GRUEL.—Put 1 pint boiling water on stove, into that pour 1-2 cup Fould's Wheat Germ meal, stir until it thickens, then add 1 pint of sweet milk and little salt; boil 15 minutes stirring all the time.—[Mrs. A. F. Bearse.

LEMONADE FOR THE SICK.—Juice of 1 lemon, 1 tablespoonful sugar, white of 1 egg, beaten to a froth, and add 1-2 pint water. Very nice.—[Mrs. M. H. Sturges.

DAISY WINE.—1 quart daisies crowded full; to every quart of daisies, 1 quart boiling water; put down one day and strain off the next. To every quart juice, 1 pound sugar. Put it up and leave the corks loose about a week, then cork tight.—[Mrs. Horace Fish.

ENTREES.

ORANGE FRITTERS.—Make a batter with 1-4 pound flour, 1-4 pint milk and a pinch of salt; beat batter for 10 minutes to make it light. Peel oranges, removing all the white skin and cut into thin round slices, dip in this batter and fry in hot fat 7 minutes; take from the fat, sprinkle with sugar and serve hot.—[Flora M. Jones.

BANANA GRIDDLE.—2 bananas washed fine, beat 2 eggs, then beat together 2 cups sifted flour, 1 teaspoonful baking powder, 1 teaspoonful sugar, little salt, 1 cup milk.—[Mrs. B. F. Crosby.]

CHICKEN SOUFFLE.—1 small pint chopped chicken, or 1 can, 2 small chopped onions, yolks of 3 eggs, 1 pint milk, 1 tablespoonful flour, 1 tablespoonful butter, 1-2 cup bread crumbs, 1 teaspoonful salt, little pepper. Put the milk on the stove (or in a double boiler) and when at boiling point stir in flour wet with milk, let it boil up good, add the crumbs and boil up once; take off the stove, add butter, salt, pepper, beaten yolks, chopped chicken and onion, and last the beaten whites of the 3 eggs. Pour the mixture in a well-buttered pudding dish and bake 30 minutes. Serve hot.
—[Mrs. C. H. Gifford.]

CANDIES.

FIG CANDY.—1 cup sugar, 1-3 cup butter, 1-4 teaspoonful of cream tartar; do not stir while boiling; boil to amber, stir in the cream tartar just before taking from the fire; wash the figs, open and lay in a tin pan and pour the candy over them.—[P. M. Club.]

CREAM WALNUTS.—Whites of 2 eggs beaten very stiff, confectioner's sugar to make stiff enough to handle, roll in the hand, make in a round flat shape, crack English walnuts and put half one on each cream roll.—[Mrs. W. Wright.]

MOLASSES CHOCOLATE TAFFY.—1 cup molasses, 1 cup sugar, 1-2 cup chocolate, 1-2 cup milk, piece butter size of egg, boil till it will crack in water.—[Mrs. Albert Grigson.]

STUFFED DATES.—Remove the stones of the dates and fill with the following: Beat up the white of egg with confectioner's sugar; have chopped the required amount of English walnuts or peanuts, and mix with the paste. Use only enough to bind the nut meats together. Push a wooden toothpick through each date, leaving a handle.—[Mrs. W. E. Gifford.

SALTED PEANUTS.—Shell and hull 1 quart fresh roasted peanuts and put them in a pan, then add 1 teaspoonful salt and a piece of butter as large as a nutmeg. Set in the oven for 15 minutes, stirring often.—[Mrs. C. F. Fuller.

CHOCOLATE CANDY.—2 cups sugar, 1 cup milk, 2 squares chocolate, butter size of an egg. Cook 15 or 20 minutes. Turn into a well-buttered pan and when nearly cold cut in squares, then let harden.—[Mrs. W. E. Gifford.

CRYSTALLIZED CORN.—3 quarts corn measured after being popped, 1 heaping cup sugar, 1-4 cup water, a little cream tartar, butter size of egg. Boil all together until it will rope in water, turn over the hot corn and stir until it cools.—[Mrs. W. H. Irwin.

CHOCOLATE CARAMELS.—1 1-2 cups sugar, 1 cup molasses, 1-2 cup milk, 1 tablespoonful butter, a pinch of saleratus; when nearly done add 1 1-2 cups grated chocolate.—[Mrs. A. C. Savery.





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